

Pomodoro Ristorante

Appetizers

Calamari Fritti

Hand cut calamari lightly breaded & deep fried. Served with lemon wedges & marinara sauce \$9

Calamari alla Diavola

Hand cut calamari lightly breaded & deep fried. Tossed with hot cherry peppers & served with marinara sauce \$9

Stuffed Mushrooms with Crab Meat \$9

Entrees

Zuppa di Pesce

6oz. Lobster tail, sea scallops, clams, mussels, calamari over a bed of aldente linguini \$32

Cioppino

Slow cooked medley of shrimps, scallops, mussels, peas, zucchini, onions & celery \$21

Sea Bass Acqua Pazza

A medley of Sea Bass, scallops & shrimp sautéed with garlic, extra virgin olive oil, tomatoes concasse & fresh herbs. Served with risotto & vegetable of the day. \$21

Chicken Scarpariello

Tender chicken breast sliced & sautéed with sausage, onions, capers in a lemon sauce. Served with risotto & vegetable of the day \$16

Linguini Muli

Broccoli, cauliflower, green string beans, onions & zucchini sautéed with extra virgin olive oil, garlic & basil over a bed of aldente linguine \$15

Eggplant Calabrese

Sautéed eggplant with onions, capers, fresh tomatoes, basil & raisins over a bed of rigatoni & topped with toasted pine nuts \$15

Rigatoni Romana

Mild Italian sausage & shiitake mushrooms sautéed with burgundy red wine, marinara & a touch of cream. Topped with Romano & parmesan cheese over a bed of aldente rigatoni \$15

Spaghetti Puttanesca

Aldente spaghetti tossed with olive oil, fresh tomatoes, pitted Greek olives, onions, capers, herbs & hot pepperoncini \$14

We now have homemade Tiramisu